



Lunch

Appetizers

Peninsula Ridge Soup Du Jour 15
Chef Inspired Local Ingredients

Our Chef's Caesar Salad 22
Crisp Romaine, Bacon Bits, Garlic Croutons,
Parmigiano Reggiano, House made Caesar Dressing

Summer Salad 22
Baby Greens, Seasonal Fruit, Shaved Radish, Pickled Red Onion,
Whipped Feta, Herb and Red Lentil 'Crackling', Lemon Poppy Vinaigrette

Add to your Salad: Chicken or Shrimp 14

Grilled Guernsey Girl 27
Spiced Tubby Bee Honey, Fried Sourdough,
Toasted Walnut, Saffron Poached Pear with Pickled Lemon

Chicken Liver Mousse 23
Ratafia Infused Mousse, Brown Butter, House made Compote,
Pickled Onion and Gherkin, Toasted Baguette

Blue Bay Mussels ~ Choose a Style 24
Pinot Grigio, Dashi, Garlic Butter, Lemon, Fresh Herbs
Or
Coconut Curry, Lime, Cilantro, Chili Oil

Cheese and Charcuterie (Serves Two) 42
Local Cured Meats and Cheeses, House Made Pickles, Preserves and Crostini

Main Courses

Arcanum Burger 29
Grilled 7oz AAA Prime Rib Burger, Crispy Bacon, Smoked Peppercorn Aioli,
Aged Cheddar, Arcanum Onion Jam, Arugula, Toasted Brioche Bun, Served with a Green Salad

Wine Club Sandwich 29
Prosciutto, Butter Basted Grilled Chicken, Pinot Grigio Dijon Glaze, Niagara Gold,
Herb and Roasted Garlic Aioli, Heirloom Tomato, Bibb Lettuce, Sourdough, Served with a Green Salad

Potato Crusted Salmon Meunière 34
Seared Atlantic Salmon, Dijon Potato Crust, White Wine Herb Butter,
Baked Lemon Garlic Rice, Shallot Caper Relish

Chay Curry 30
Roasted Sweet Potato, Red Coconut Curry, Toasted Cashews, Lime and Cilantro,
Sautéed Vegetables, Vermicelli Noodles

Daily Pasta Feature 28
Classically Inspired Pasta Creation

Gluten-Free Bun and Noodles are Available for an Additional \$2 Charge

Executive Chef Matt McDowell